

# Meatballs Infused with Cumin and Tomatoes

Recipe By Yael Dagan



Cooking and Prep:  1.5 h

Serves:  6

No Allergens

Preference: Meat

Difficulty: Easy

Occasion: Passover

Diet: Gluten Free

These Middle Eastern-inspired meatballs are moist, delicious, and full of flavor!

These have just the right amount of cumin in both the meatballs and the sauce to make sure each bite will give you that Middle Eastern flavor you're looking for.

Serve over rice or bulgur for an all-in-one meal.

## Ingredients (12)

### Meatballs

- 2.2 pounds (1 kilo) ground beef
- 1 onion, diced
- salt, to taste
- pepper, to taste
- 1 scant teaspoon cumin

### Sauce

- 4 large onions, cut in half and then sliced thinly
  - 5–6 tomatoes, sliced (tough center removed)
  - salt, to taste
  - pepper, to taste
  - 1 scant tablespoon cumin
  - 2 teaspoons Moroccan paprika
  - water plus 1/2 teaspoon turmeric for parboiling meatballs
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## Start Cooking

### Prepare the Sauce

1. In a large saucepan, sauté onions in oil until transparent. Add tomatoes.
2. Add seasonings and cook until tomatoes have disintegrated.
3. Add cumin and lower flame. Cover and cook another 20 minutes, stirring occasionally.

### Prepare the Meatballs

1. Combine ingredients for meatballs. Form meatballs the size of ping-pong balls and place on a tray.
2. Bring a small pot of water to which you have added 1/2 teaspoon turmeric to a boil. Place about six or eight meatballs at a time in the boiling water and cook uncovered for about two minutes.
3. Remove meatballs with a slotted spoon and transfer to the sauce. (Note: if the sauce is too thick, add one or two cups boiling water.)
4. When all the meatballs are in the sauce, mix by shaking the pot a little. Using a tablespoon, baste the meatballs with some of the sauce. Cover and cook on low heat for 40 minutes. Serve over rice.